

Cleaning a Shaerer Espresso Machine

The espresso machine is a critical piece of equipment in your store. With proper cleaning, it should operate reliably and consistently.

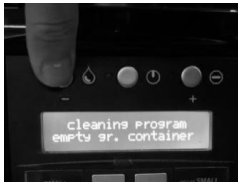
Resources and supplies needed:


- Long-handled brush
- Cleaning tablet
- Steam wand cleaner
- Small wire brush
- Large milk pitcher
- Towels




To Clean the Schaerer Espresso Machine:

1. Begin the 10 minute cleaning cycle by pressing and holding the cleaning button until display shows “cleaning program empty gr. container.”

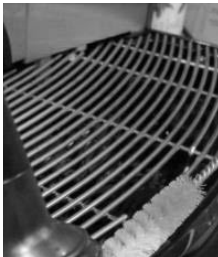

2. Pull grounds bin out and throw away espresso grounds. Wash, rinse and sanitize bin and set aside.
3. Remove metal shield and set aside. Using a long-handled cleaning brush, carefully clean out the internal brew area.


4. Put back metal shield and slide grounds bin back in place.
5. Display will show “cleaning program insert tablet.” Open top and drop in cleaning tablet.


6. Remove drip tray. Wipe any residual grounds out with a damp towel to avoid clogging the small drain hole.
7. Clean drip tray using soap and warm water. Place the drip tray back in place.
8. With a clean towel, wipe down the exterior machine panels.
9. Point the steam wand toward the drip tray and purge the steam wand.
10. Fill a large milk pitcher with water and steam wand cleaner. Submerge steam wand into steaming pitcher.

For Schaerer Wand Cleaner, use 16oz. of cold water and one capful (1oz/30ml) of cleaner and press the Latte Steam button to heat the solution. Let the steam wand soak for 5 minutes.

For Café Kleen, fill large pitcher with hot water and two tablespoons of Café Kleen and soak wands for 30 minutes.
11. After the appropriate soak time is complete, empty the pitcher into drip tray. Purge and wipe steam wand with a damp cloth.
12. Using a small brush, brush the holes as well as the base of the steam wand tip.


13. Submerge steam wand into cold water to rinse, and then discard water. Wipe steam wand again and purge to clear the wand.

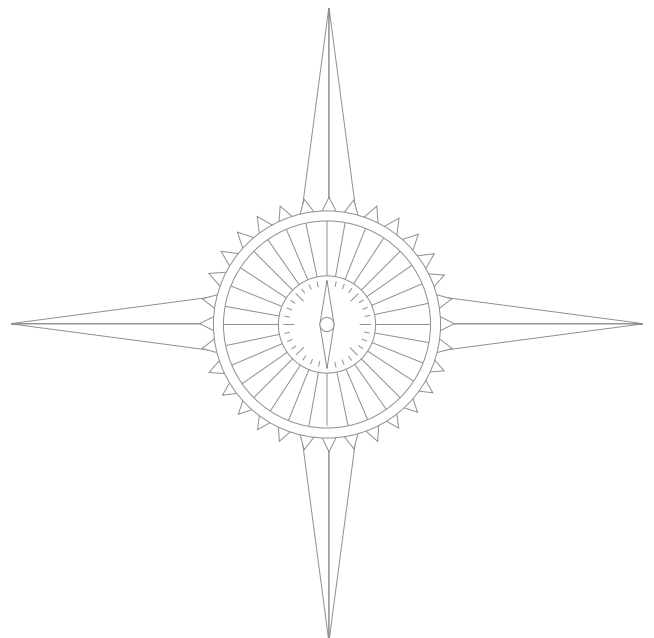
Things to remember

- Refer to the *Schaerer User Manual* for troubleshooting assistance.
- If you are unable to pull shots, check the grounds tray and empty if needed. This will reset the machine and you may resume making drinks.
- Pay attention to the display screen. This will tell you what is going on with your machine.
- The machine is programmed to make a certain amount of drinks before it needs to be cleaned. If cleaning is not done daily, the machine will not allow you to pull shots until the machine has completed the cleaning process.

Check Your Knowledge

With your peer coach, answer the following questions:

1. Where can you find the supplies for cleaning the Schaerer espresso machine?
2. When is the best time to clean the Schaerer espresso machine?
3. What are the steps for properly cleaning the Schaerer espresso machine?



Cleaning a Traditional Espresso Machine

The espresso machine is a critical piece of equipment. Proper maintenance and regular cleaning will ensure it is working reliably and allow all baristas to produce high quality beverages.

Resources and supplies needed:

- | | | | |
|-----------------------|---------------|--|----------------------|
| • Towels | • Cafiza | • Wire brush | • Large milk pitcher |
| • All-purpose cleaner | • Nylon brush | • Café Kleen | |
| • Wooden stir stick | • Paper clip | • Portafilter with blind basket insert | |



To Clean the Steam Wands:

1. Wipe steam wand with a damp steam wand towel.
2. In a large milk pitcher, create a solution of 2 tablespoons of Café Kleen and 64 ounces of hot water. Soak steam wand in solution for 30 minutes. Do not soak overnight.
3. Use a steam wand towel or a wooden stir stick to remove all milk residue. Make sure to clean underneath and around the rubber heat protector, if needed.
4. Unwind paper clip and use to remove milk build-up from holes in steam wand tip.
5. Open the steam valve to clear out any residual milk or water that may be in the wand.
6. Repeat steps on remaining steam wand.



To Clean the Espresso Machine:

1. To back flush a group head on the machine, locate a portafilter with a blind insert and pour in ¼ tsp Cafiza.
2. Insert portafilter into group head. Turn the group switch on for 10 seconds and then off. Repeat this 10 times.
3. Use the same portafilter to flush the group head with hot water for 10 seconds to rinse group thoroughly. Repeat this 10 times.
4. Scrub the espresso machine screens with a wire brush. Use a nylon brush to scrub the gaskets.
5. Use a damp towel to thoroughly wipe the group heads off after scrubbing to ensure that all coffee residue has been removed.
5. Repeat steps to clean remaining group heads.
6. Scrub and sanitize the grates, drip tray, baskets and portafilters from the espresso machine and wash in the back of house using the 3-compartment sink or dish machine. Do not place portafilters in the dish machine or sanitizer.
7. Wipe the coffee grounds from the drain box with a towel. Pour a pitcher of hot water down the drain of the drip tray.
8. Use all-purpose cleaner and a towel to clean all exterior surfaces of the machine and the counter surfaces under and around the machine.



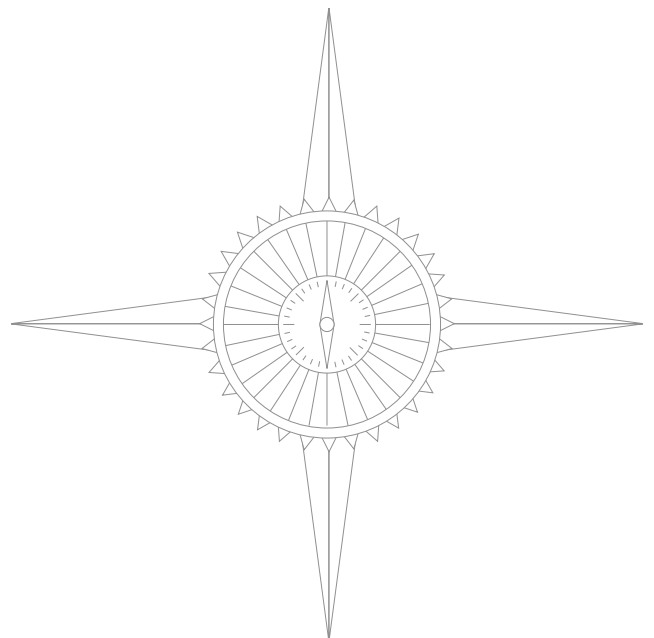
Things to remember

- Wiping the steam wand after every steamed pitcher of milk during the day will help reduce build up and make cleaning the wand in the evening much easier.
- If your location has a separate machine for milk steaming, follow the same cleaning procedure for the steam wands, grates, drip tray and exterior of the espresso machine.
- Only use Cafiza to back flush group heads at night. Back flush using hot water only during the day as needed to help keep the machine clean.
- Less is more! Use Cafiza sparingly as it is a harsh cleaner and doesn't require much to work effectively

Check Your Knowledge

With your peer coach, answer the following questions:

1. Where can you find the supplies for cleaning the espresso machine?
2. When is the best time to clean the espresso machine?
3. How would you properly clean the steam wands and group heads?



Cleaning a Swift Espresso Grinder

The espresso grinders are vital to an efficient bar. Proper daily cleaning and regular maintenance will ensure that this equipment is fully functional and allowing all baristas to craft quality drinks. There are three main areas to clean on a Swift grinder: the bean hopper, burr chamber, the impeller and the outside of the machine.




Resources and supplies needed:

- Grinder brush ◦ All-purpose cleaner ◦ Towel ◦ Vacuum
- Triple portafilter ◦ Coffee bag or food safe bag

To Clean the Swift Grinder:

1. Close the bean hopper trap door.
 2. Turn the grind adjustment knob five notches coarser (towards the “faster” direction).
 3. Dose and toss to remove any beans left in the burr chamber into the portafilter. Repeat as needed to remove all beans.
 4. Remove the bean hopper and return the leftover beans to a labeled coffee bag, bin or food safe bag. Remember to only store beans together if they have the same roast date.
 5. Clean the burr chamber with a grinder brush. Use a vacuum to remove any loose grounds left in the burr chamber.


 6. Return grind adjustment knob to original grind setting (towards the “slower” direction). Always count how many turns coarser you make when cleaning so you can count back that many when you are done for the correct grind.
 7. Wipe the inside of the bean hopper with a soft, dry cloth to remove coffee oils. DO NOT put bean hoppers in a dish washer and never put a wet bean hopper on the grinder.
 8. Repeat on the other side/hopper.
 9. Wipe down the machine and surfaces under and around it with all-purpose cleaner and a clean towel.

To Clean the Impeller:

1. Turn off the grinder.



2. Remove the top cover to the tamping motor chamber.



3. Press and hold the shaft lock back to prevent the shaft from turning.



4. While holding the shaft lock back, press against the impeller flat with your thumb and forefinger. Turn the impeller counter-clockwise to remove.

5. Clean the portafilter engagement area with a grinder brush.
6. Clean the impeller with a dry towel. Do not put the impeller in the dishwasher or sanitizer.
7. Reinstall the impeller by turning clockwise. There is no need to hold the shaft lock because you are turning against the direction that the motor shaft turns.

Things to remember

- Flip bean hopper and lid upside down to keep them in place on the counter when removed from the grinder.
- Cleaning the grinder during the day after a rush at the bar is a great way to ensure the machine is fully functional for the remainder of the day.

Check Your Knowledge

With your peer coach, answer the following questions:

1. When is the best time to clean the espresso grinder?
2. How would you clean a grinder?